

Envínate Canarias

Vinos Atlánticos

————— *2023 Release* —————

Envínate's 2021 and 2022 wines are special.

After years of early harvests due to heat and drought, 2021 and 2022 featured more normal conditions, allowing for a longer and slower ripening, more hang time in the fall, and lower alcohol levels in the wines. These features held true across all four regions (Santiago del Teide, Orotava, Tacoronte, and Táganana) where Roberto Santana and the team make wine.

The results in the cellar are better than ever. Ageworthy but approachable young, the wines show the results of an increasing focus on dialing back the reductive character that the island chain's wines are known for, and a continued commitment to communicating a strong and transparent sense of place. Quantities are limited, but we are immensely pleased to offer these exemplary wines from two very special vintages in Tenerife.



Santiago del Teide

Benje Tinto 2022

Listán Prieto with a bit of Tintilla sourced from multiple, old-vine, *piè franco* parcels at over 1,000m. Each parcel vinified separately, some in concrete and some in small open tubs. Roughly 10 days maceration with one daily punch-down; natural malolactic fermentation in neutral barrels and concrete, then raised 8 months in the same vessels



Palo Blanco 2022

Listán Blanco from centenarian, *piè franco* vines trained in the ancient *cordon trenzado* at 600m. The grapes were pressed whole cluster into large concrete tank and fermented without malolactic conversion, then raised in two Friulian 2500L oval foudres for 10 months.

Migan Tinto 2021

Listán Negro from centenarian *piè franco* vines trained in the ancient *cordon trenzado* in two parcels at 350m and 600m. The grapes were foot-trodden and fermented by parcel in large concrete vats with some whole clusters, then pressed into 228 & 600L old French barrels for malolactic and aged for 11 months.

Migan Chingao 2022

Listán Negro from centenarian *piè franco* vines trained in the ancient *cordon trenzado* in the La Habanera parcel at 600m. The grapes fermented and macerated on the skins and stems in concrete tank for 15 days without temperature control. Then, the wine was pressed to a 6300L concrete tank to complete spontaneous malolactic fermentation and rest. Bottled directly from the concrete tank without fining, filtering, or addition of sulfur.

Valle de la Orotava



La Santa de Úrsula 2022

Negramoll, Listán Negro and a bit of Listán Blanco from three north-facing parcels of centenarian *piè franco* vines in the La Corujera area, ranging from 350-650m above sea level. The vines are planted on sand and clay soils over red basalt bedrock. The three parcels were harvested and fermented separately; a small portion were carbonically macerated and about 1/2 were fermented whole cluster, all in concrete. The wines were blended and rested for 8 months on their lees in 228L neutral French oak barrels, where malolactic fermentation completed naturally. Bottled unfiltered, unfiltered, with a small addition of sulfur.

Tacoronte

Táganan Blanco 2022

A blend of indigenous white grapes including Listán Blanco, Albillo Criollo, Marmajuelo, Gual, and Malvasia from ancient parcels at 75-300m right on the coast. The vines are own-rooted and untrained, and the precarious slopes mean everything must be done manually. The wine was fermented and raised in used barrels, and the 2022 did not go through malolactic conversion.



Táganan

Táganan Tinto 2022

Many different local red grape varieties including Listán Negro, Listán Gaucho, and Malvasia Negro. from ancient parcels at 75-300m right on the coast. The vines are own-rooted and untrained, and the precarious slopes mean everything must be done manually. The wine was fermented in open plastic tubs and concrete tank then raised in small tanks and used 225 and 500 liter barrels for around 8 months. This year, macerations were shorter and more of the bunches were left whole cluster during fermentation.



Envinata Canarias

Vinos Parcelos

2023 Release

Palo Blanco Parcela Las Molinas 2022

Valle de la Orotava

2022 is the first vintage of this single parcel wine from a plot of centenarian piè franco vines trained in the cordón trezado in the Los Realejos area that had formerly been included in the Palo Blanco bottling. Fermented and aged in a single neutral oak foudre of 1500 liters.

Táganan Tinto Parcela Margalagua 2022

Táganana

Margalagua, or "Mother of the Water", is a small, treacherously steep parcel of ancient piè franco vines at 150-250 meters elevation just above the Atlantic Ocean. The vines are a mix of indigenous varieties including Listan Negro, Listan Prieto, Baboso, Negramoll, Malvasia Negra, and others. Fermented whole cluster and aged in old 500 liter barrels.

